



August Harvest

Subscription Plans:

Full Share (feeds 4-6 adults) \$500=about \$25 per week

Half Share (feeds 2-3 adults) \$300=about \$15 per week

If you have questions when completing the subscription form, please email Michelle Jones, Marketing Manager, at

michellej58@hotmail.com

To subscribe, go to <http://seattlemarketgardens.org/> and complete the CSA subscription form and mail it to P-Patch Community Gardening Program, 2301 South Jackson Street, Suite 208, Seattle, WA 98144.

Sweet Basil

Recipe: [Pan-seared Greens with Ginger, Basil and Roasted Cashews](#) | PCC Natural Markets. Demonstrated on KING 5's "Gardening with Ciscoe" January 13, 2007

Cinnamon Basil

Recipe: [Topsy Cinnamon Basil Chutney](#) | Cooks.com recipe search.

Cucumbers

Recipe: [Persian Tomato and Cucumber Salad](#) | PCC Natural Markets. Ingredients: tomatoes, cucumbers, green onions, mint, parsley.

Carrots

Recipe: [Tofu-Carrot-Ginger-Miso Bisque](#) | PCC Natural Markets.

Salad mix

Recipe: [Spiced Beet Salad with Local Mixed Greens, Pickled Onions and Sherry Vinaigrette](#) | PCC Natural Markets.

Spinach

Recipe: [Spring Herb Frittata with Smoked Salmon and Chèvre Caper-Basil Caponata](#) | PCC Natural Markets. Visit website to watch video demonstration.

Zucchini squash, and other summer squash

Recipe: [Zucchini Parmigiana with Basil and Capers](#) | PCC Natural Markets. Visit website to watch video demonstration.

Long green beans

Recipe: [Crispy Fresh Fish with Red Curry and Coconut Milk](#) | PCC Natural Markets. This extraordinary combination of flavors literally goes together in under 10 minutes. Bright green beans and earthy morels are seared in hot oil with garlic and ginger to create a perfect blend of flavors and colors. And the aromatic spice of the red curry is a gorgeous accompaniment to the juicy crispness of the fish. This is a special dish!

Potatoes

Recipe: [Smoked Salmon Mousse Canapés in New Potato Cups with a Study of Colorful Garnishes](#) | PCC Natural Markets. Visit website to watch video demonstration.

Baby bok choy

Recipe: [Apple Salad](#) | PCC Natural Markets.

Kohlrabi (a member of the cabbage family. Gentle mild flavor, chop into sticks like carrots, lightly pickled good too)

Recipe: [Kohlrabi & Carrots](#) | Cooks.com recipe search.

Tatsoi (the taste is closest to Bok Choy and you can use it as a substitute in anything you would use bok choy in.)

Recipe: [Farmers Market Salad with Aged Gouda and Roasted Portabellas](#). | See full recipe at www.epicurious.com

Mizuna (is a mustard green and can be used in most recipes calling for cooking greens)

Recipe: [Roast Leg of Lamb on a Bed of Potatoes and Wilted Greens](#) | See full recipe at www.epicurious.com

Arugula

Recipe: [Tomato and Arugula Salad](#) | PCC Natural Markets. Ingredients: arugula, other greens of our choice, tomatoes, sliced basil.

Kale

Recipe: [Crostini with Braised Spring Greens, Toasted Pine Nuts and Currants](#) | PCC Natural Markets. Demonstrated on the PCC Cooks stage at Vegfest 2010.

Tomatoes

Recipe: [Organic Tomato, Cucumber, Spinach and Turkey Pinwheel Sandwiches](#) | PCC Natural Markets. Visit website to watch video

Swiss Chard

Recipe: [Swiss Chard Genoa Style](#) | Cooks.com recipe search.

Go to www.cooks.com, www.epicurious.com, and www.pccnaturalmarkets.com/ for recipe detail or more recipes.

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